

NEO SUNSET *Classics*

COCKTAILS

CAMPARI SPRITZ 9.99
Campari, Prosecco, Soda

LIMONCELLO SPRITZ 9.99
Limoncello, Prosecco, Soda

PORNSTAR FIZZ 10.99
*Passoa, Vanilla syrup, Fresh Passion Fruit,
Prosecco, Soda*

STRAWBERRY CAIPIRINHA 11.99
*Cachaca, Fresh Strawberry & Lime Juice,
Strawberry Syrup*

**PEACH &
MINT SMASH** 11.99
*Bourbon, Peach Liqueur,
Fresh Mint & Lemon Juice, Honey*

**PINEAPPLE & BASIL
MARGARITA** 10.99
*Tequila, Cointreau, Pineapple Juice,
Fresh Basil & Lime Juice, Sugar, Chilli Tincture*

COOLERS 6.99

MINT & RASPBERRY
*Fresh Mint & Raspberry, Raspberry Syrup,
Fresh Lemon Juice, Lemonade*

PASSION & PINEAPPLE
*Fresh Passion Fruit & Syrup, Pineapple Juice,
Syrup, Fresh Lime Juice, Lemonade*

ELDERFLOWER & CUCUMBER
Elderflower Cordial, Fresh Lemon Juice, Cucumber, Mint, Soda

BOTTLES 5.50

**CORONA
PERONI
ASAHI
PUNK IPA**

ANNINGS CIDER
*Cucumber & Elderflower
Grapefruit & Pineapple
Crushed Berries
Apple*

BEER BUCKET

27.50

6 BOTTLES, SERVED ON ICE
Corona | Asahi | Peroni | Punk IPA

NEO SUNSET *Bites*

SMALL PLATES

CARPACCIO OF BEEF (GF) 14.5

Toasted Pine Nuts, Light Wasabi Mayo, Baby Capers
& Radish, Manchego Shavings,
Wild Rocket & Truffle Oil

DUO OF CRAB (GF*) 14.5

White Crab Meat & Brown Crab Mousse,
Mango Salsa, Avocado Purée, Tomato,
Dill Oil & Citrus Dressing.
Served with Herb Crostini Shards
*GF without Crostini

PAN FRIED TIGER PRAWNS (GF) 13.9

Chorizo, Gremolada, Confit Cherry Tomato
& Chef's Aioli

GRILLED HALLOUMI (V,GF) 12.9

Garden Pea Puree &
Roasted Cherry Vine Tomatoes

BRUSCHETTAS (V,VG) 9.9

Chef's Basil Pesto, Tomato, Shallots,
& Extra Virgin Olive Oil

BUFFALO MOZZARELLA (V,GF,VG*) 13.4

Heirloom Tomatoes, Basil Pesto, Crispy Kale,
Extra Virgin Olive Oil, Finished with Dorset Sea Salt
*Vegan option with Herb-Infused Vegan Cream Cheese

TO SHARE

CHEESE & CHARCUTERIE BOARD 24.9

Serrano Ham, Lomo, Chorizo, Coastal Cheddar, Rosary Goats Ash, Dorset Blue Vinny,
Mixed Olives, Pickled Green Chilli Peppers, Warm Artisan Sourdough & Mini Herb Crostini

PLATES

FISH & CHIPS (GF) 21

Lightly Battered Haddock, Herb Tartare,
Crispy Triple-Cooked Chips,
Garden Pea Purée & Burnt Lemon

OPEN BEEF BURGER (GF*) 19.9

Prime Steak Mince, Brioche Bun,
Lettuce, Gherkins, Beef Tomato,
Bois Boudrin Sauce & French Fries
*GF without Brioche Bun

CRISPY DUCK SALAD (GF) 23

Shredded Confit Duck, Watercress, Spring Onion,
Baby Radish, Toasted Sesame Seeds,
Citrus Hoisin Dressing & Apple Gel
As a small plate 13.9

PORCINI MUSHROOM

PANZEROTTI (V) 22

Red Pesto, Wild Rocket,
Basil Oil & Crumbled Feta

SUMMER GARDEN RISOTTO (V,GF,VG*) 22

Courgette, Asparagus, Broad Beans, Crispy Leeks & Lemon Verbena Infused Oil
*Vegan Risotto available on request

Add to your Risotto;

Tiger Prawns & Diced Chorizo 7.9 | Crayfish & Tiger Prawns 8.9
Grilled Garlic & Herb Oyster Mushroom 4.5

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

If you have any dietary requirements or require allergen information, please ask your server.
A discretionary 10% service charge will be added to your final bill.